

DINNERLY



June Dessert Special!

Sticky Date Puddings with Butterscotch Sauce



45 minutes



2 Servings

Kiss the winter blues goodbye with our super-easy mini sticky date puddings. Simply make and bake the batter, then pop your puds into a bowl, bathe in a blanket of lush, warm butterscotch sauce and dig in. One taste and you'll wish it was winter all year round!

WHAT WE SEND

- 250g unsalted butter ⁷
- 2 x 140g dried dates
- 10g baking powder ¹
- 220g brown sugar
- 150g plain flour ¹
- 250ml thickened cream ^{6,7}

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 180ml (¾ cup) boiling water
- 2 eggs ³

TOOLS

- 12-hole muffin pan
- food processor or stick blender
- small saucepan
- whisk or electric beaters

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

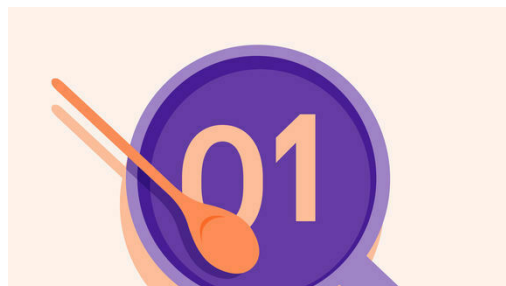
Baked goods like puddings turn out best with extra love and care, so read through the recipe first and measure out the ingredients with kitchen scales or measuring cups in each step.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

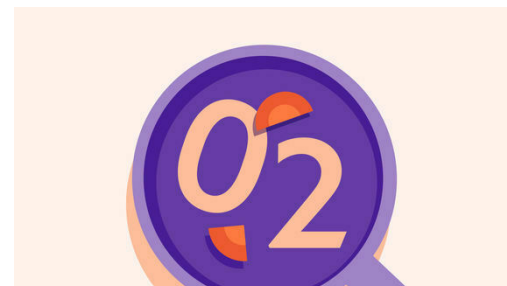
NUTRITION PER SERVING

Energy 345kcal, Fat 16.7g, Carbs 43.4g, Proteins 3.2g



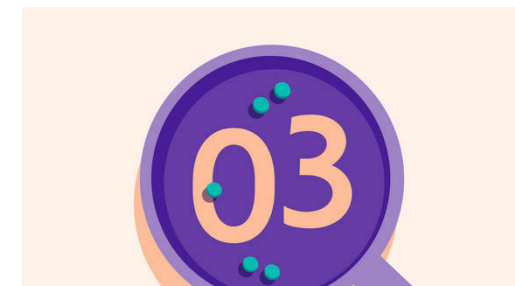
1. Prep ingredients

Put the cream in the fridge for a few hours to chill (see Kitchen notes). Preheat the oven to 180C. Chop **75g butter**, then put in a bowl to soften. Put the **dates**, **baking powder** and **180ml (¾ cup) boiling water** in a heatproof bowl and stir to combine. Stand for 10 mins or until softened. Grease a 12-hole muffin pan.



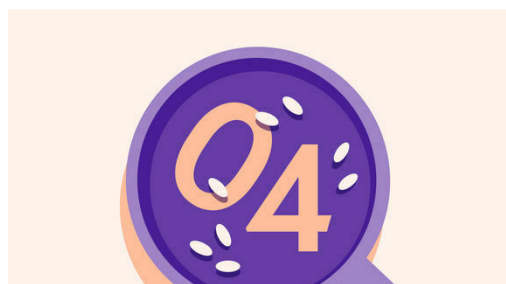
2. Make batter

Transfer the **date mixture** to a food processor (see Kitchen notes). Add the **softened butter** and **110g (½ cup) brown sugar** and process until combined. Add **150g (1 cup) flour** and **2 eggs** and process until just combined.



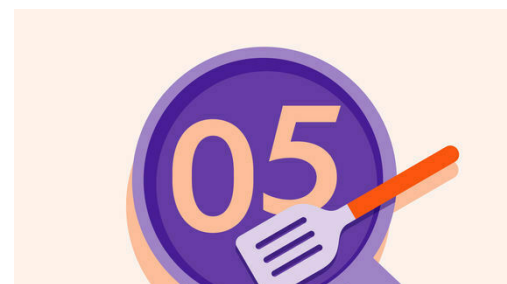
3. Bake puddings

Divide the **batter** evenly among the muffin holes. Bake the **puddings** for 20-25 mins until a skewer inserted into the centre comes out clean. Cool in the pan for 5 mins.



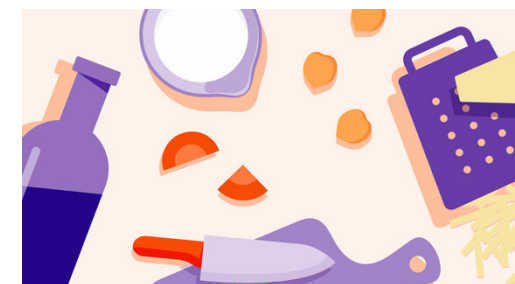
4. Make butterscotch sauce

Meanwhile, put **50g butter***, **110g (½ cup) brown sugar** and **125ml (½ cup) cream** in a small saucepan over medium-high heat. Cook, stirring, for 2-3 mins until the butter melts and the sugar dissolves. Bring to the boil, then remove the pan from the heat.



5. Serve up

Whisk the **remaining chilled cream** in a bowl until soft peaks form. Divide the **warm puddings** among bowls, drizzle over the **butterscotch sauce** and top with the **whipped cream**. Enjoy! **Makes 12 (2 puddings per serve)**.



6. Kitchen notes

Our cream can live either in the fridge or in the pantry, but to ensure it whips easily and holds its shape, chill before use. ~ If using a stick blender, transfer the ingredients into a large, deep bowl.